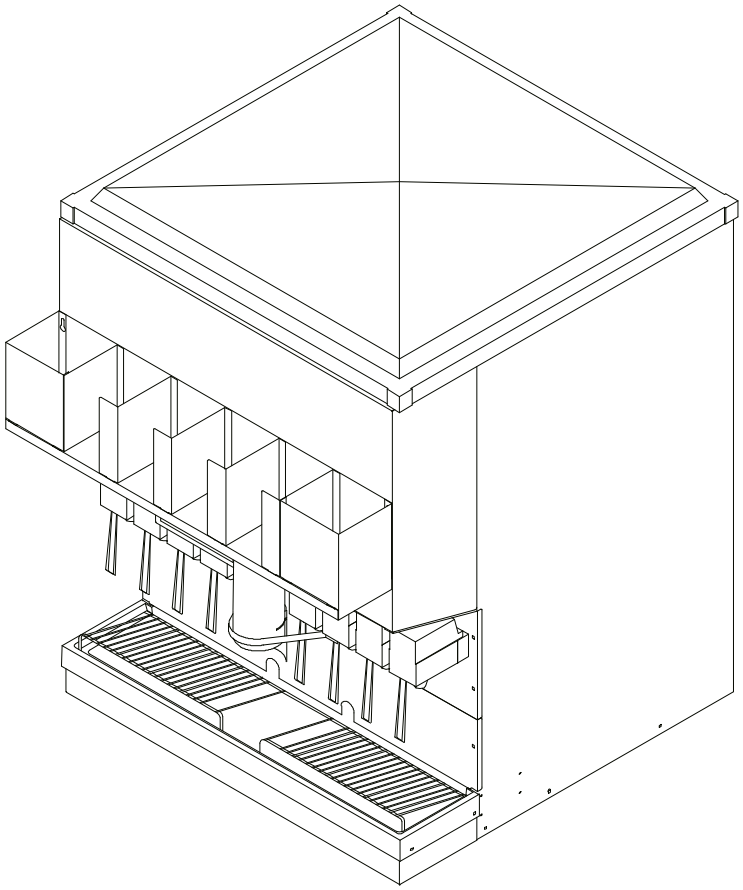
REMCOR®

ICE/BEVERAGE DISPENSER
Model DB275–BCP

Operator's Manual



Part No. 620906904
December, 1997
Revision D
Revised February, 1998

THIS DOCUMENT CONTAINS IMPORTANT INFORMATION
This Manual must be read and understood before installing or operating this equipment

Ó IMI CORNELIUS INC; 1997

PRINTED IN U.S.A

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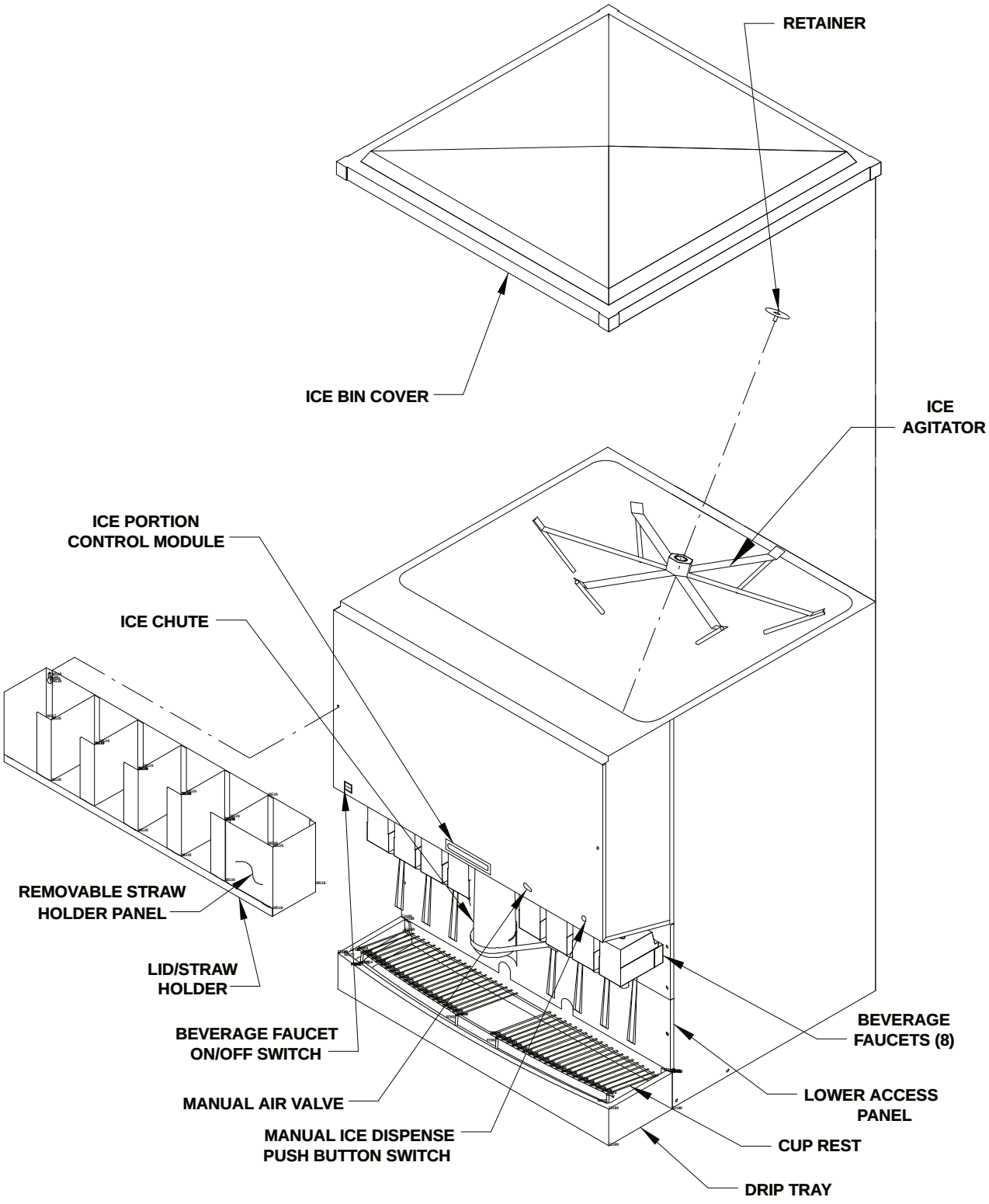


FIGURE 1. PARTS IDENTIFICATION

GENERAL DESCRIPTION

This section gives the Unit description, theory of operation, and design data for Ice/Beverage Dispenser, Model number DB275–BCP

IMPORTANT: *To the user of this manual* – This manual is a guide for installing, operating, and maintaining this equipment. Refer to the Table of Contents for page location for detailed information pertaining to questions that arise during installation, operation, service, or maintenance of this equipment.

SAFETY PRECAUTIONS

Always: disconnect power to the dispenser before servicing or cleaning.

Never: place hands inside of hopper or gate area without disconnecting power to the dispenser. Agitator rotation occurs automatically when dispenser is energized!

This ice dispenser has been specifically designed to provide protection against personal injury and eliminates contamination of ice. To insure continued protection and sanitation, observe the following.

Always: be sure the removable lid is properly installed to prevent unauthorized access to the hopper interior and possible contamination of the ice.

Always: be sure the upper and lower front panels are securely fastened.

Always: keep area around the dispenser clean of ice cubes.

CAUTION: Dispenser cannot be used with crushed or flaked ice. Use of bagged ice which has frozen into large chunks can void warranty. The dispenser agitation is not designed to be an ice crusher. Use of large chunks of ice which "jam up" inside the hopper will cause failure of the agitator motor and damage to the hopper. If bagged ice is used, it must be carefully and completely broken into small, cube-sized pieces before filling into the dispenser hopper.

UNIT DESCRIPTION

The Remcor "DB" series of ice dispensers solve your ice and beverage service needs in the sanitary, space saving, economical way. Designed to be manually filled with ice from any remote ice making source, these dispensers will dispense cubes (up to 1-1/4" in size), cubelets and hard-chipped or cracked ice, and in addition, several flavors of post-mix beverages.

The unit includes beverage faucets and a cold plate and is designed to be supplied direct from syrup tanks and carbonator, with no addition cooling required.

SPECIFICATIONS

Model:	DB275S-BCP
Ice Storage:	275 lbs.
Maximum Number of Faucets Available	8
Built-in Cold Plate	Yes
Electrical:	115/1/60
Dimensions:	30"W x 30"D x 41½ "H
Drain Connection 7/8 ID Hose	

ICEMAKER ADAPTER KITS

Remcor model Ice/Beverage Dispensers are designed to be used with one of several different types of top-mounted icemakers. The icemaker must be obtained from the appropriate manufacturer.

Check with a Remcor Sales Coordinator for a list of icemaker kits available for this dispenser model. The kit will contain parts and instructions necessary to mount the selected icemaker to the dispenser.

INSTALLATION INSTRUCTIONS

IMPORTANT: TO THE INSTALLER.
It is the responsibility of the installer to ensure that the water supply to the dispensing equipment is provided with protection against backflow by an air gap as defined in ANSI/ASME A112. 1.2-1979; or an approved vacuum breaker or other such method as proved effective by test.

Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed, and maintained according to Federal, State, and Local laws.

1. Locate the dispenser indoors on a level counter top.

   The ice dispenser must be sealed to the counter. The template drawing (Figure 4) indicates openings which must be cut in the counter. Locate the desired position for the dispenser, then mark the outline dimensions on the counter using the template drawings. Cut openings in the counter.

   Apply a continuous bead of National Sanitation Foundation (NSF) listed silastic sealant (Dow 732 or equal) approximately 1/4" inside of the unit outline dimensions and around all openings. Then position the unit on the counter within the outline dimensions. All excess sealant must be wiped away immediately.

2. **UTILITIES:** The unit has provisions for routing the beverage tubing, air/CO_2 line, drain line, and power cord either out the bottom or out the rear of the cabinet (see Figure 3). For routing the utilities out the bottom of the unit, refer to the mounting template (Figure 4) for locating the required clearance holes in the counter.

3. **DRAIN CONNECTION:** Use the insulated tubing and clamp provided with the unit to assemble to the drip-tray drain. To insure proper drainage, do not allow a "trap" to form in the drain line. Check that the drain line runs flat with the bottom of the dispenser. See (Figure 2) for bottom hook-up of the unit drain line.

NOTE: This equipment must be installed with adequate backflow protection to comply with Federal, State, and Local Codes.

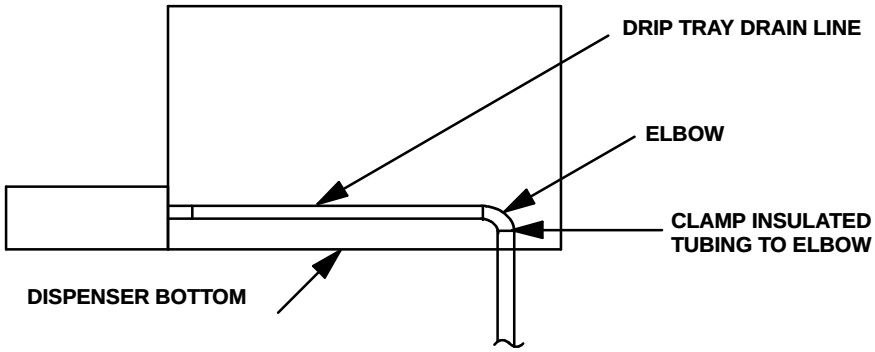


FIGURE 2. DRIP-TRAY DRAIN ASSEMBLY FOR BOTTOM HOOK-UP

4. **BEVERAGE SYSTEM:** Connect the beverage system product lines as indicated in the beverage system schematics shown in Figures 5 & 6. This work should be done by a qualified serviceman.

5. **ICE PORTION CONTROLLER:** Regulated and filtered CO_2 gas pressure or compressed air is required to operate the ice portion control dispensing system. Proceed as follows to connect the CO_2 gas pressure source line to the dispenser.

   A. Connect and route the Air/CO_2 line from outlet side of the source regulator assembly up to the dispenser. NOTE: That the minimum source – regulated pressure is 40 psig.

   B. Connect the Air/CO_2 source line to dispenser inlet line labeled "AIR/CO_2".

   C. The dispenser regulator outlet pressure is factory preset to 34 psig ± 2 psig. DO NOT ADJUST.

IMPORTANT: Maximum Air/CO_2 operating pressure is 35 psig.

6. Clean the hopper interior (see cleaning Instructions).

7. Connect the power cord to 115 volt, 60 cycle, 3-wire grounded receptacle.

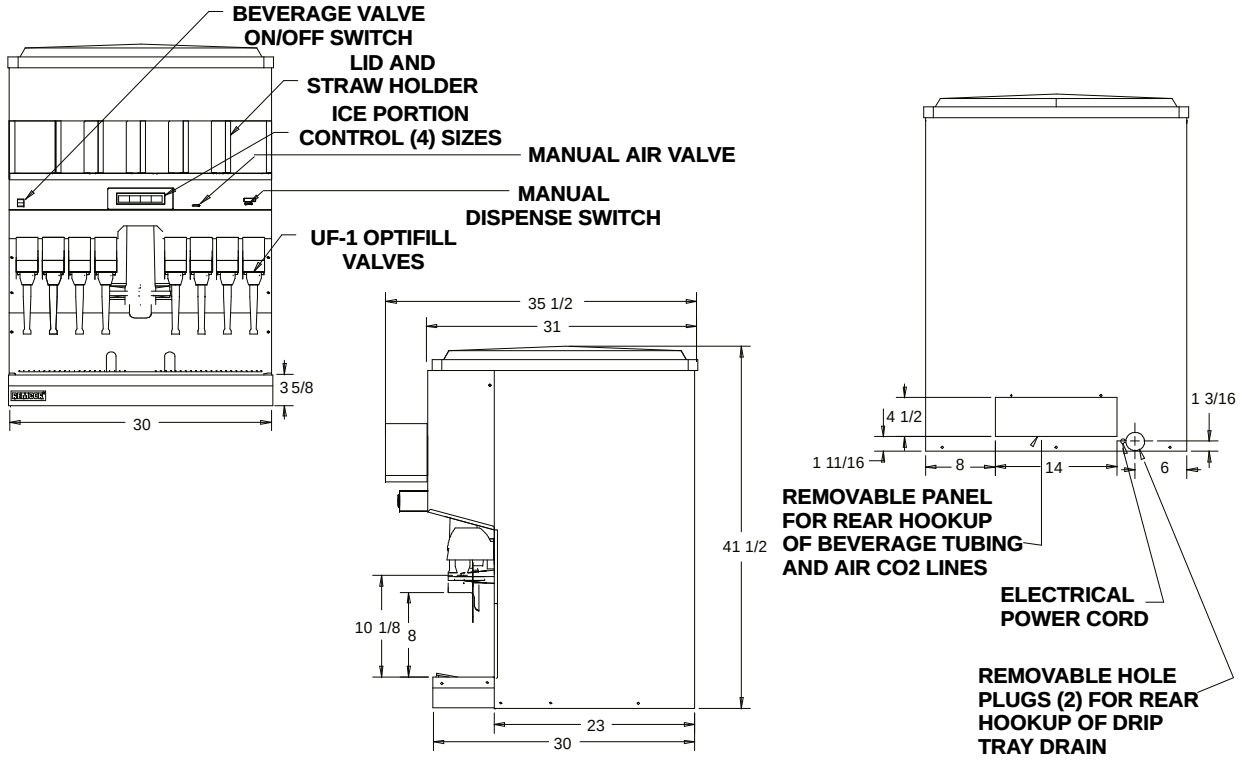
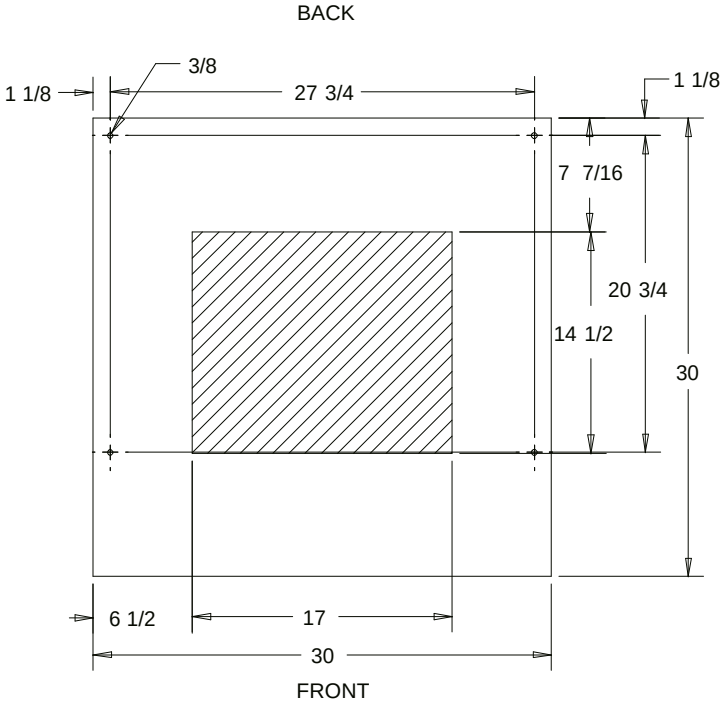


FIGURE 3. DISPENSER DIMENSIONS



NOTE
SHADED AREA INDICATES OPENING IN CABINET BOTTOM NEEDED FOR UTILITIES AND BEVERAGE TUBING.

FIGURE 4. MOUNTING TEMPLATE

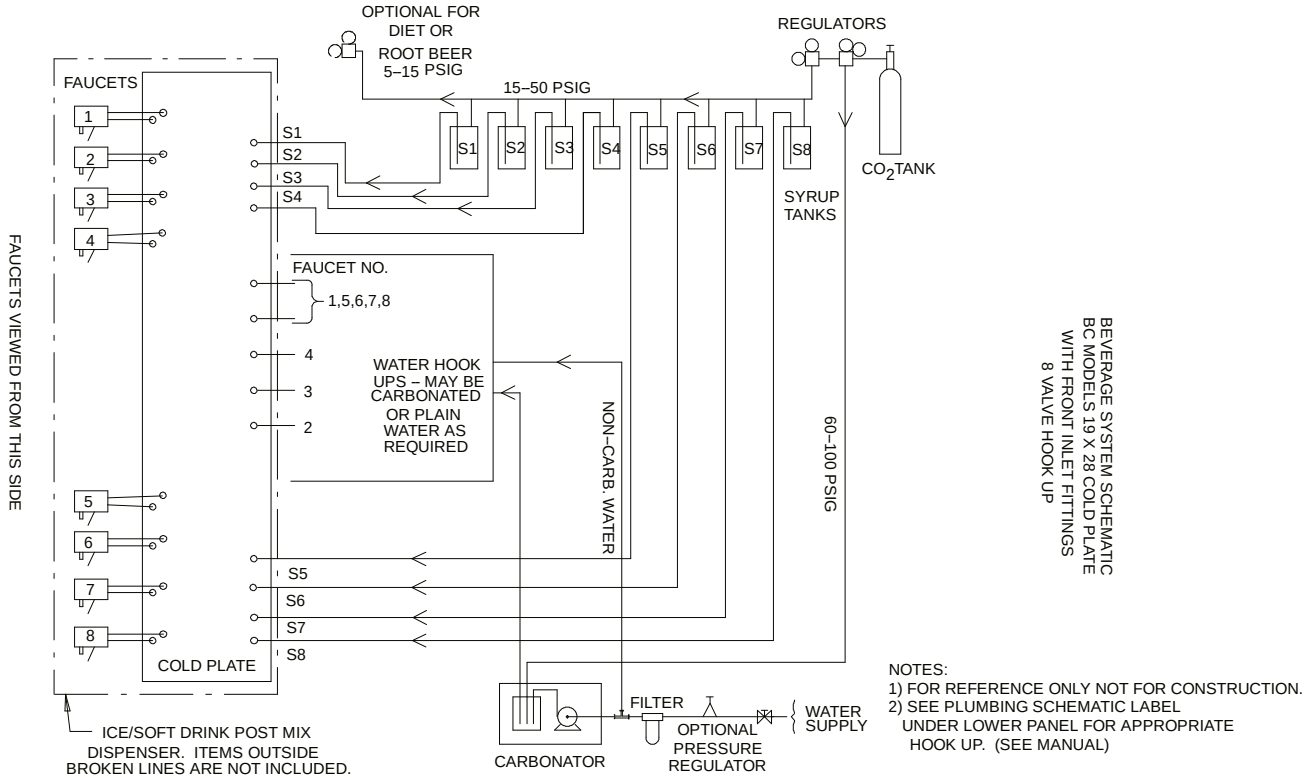
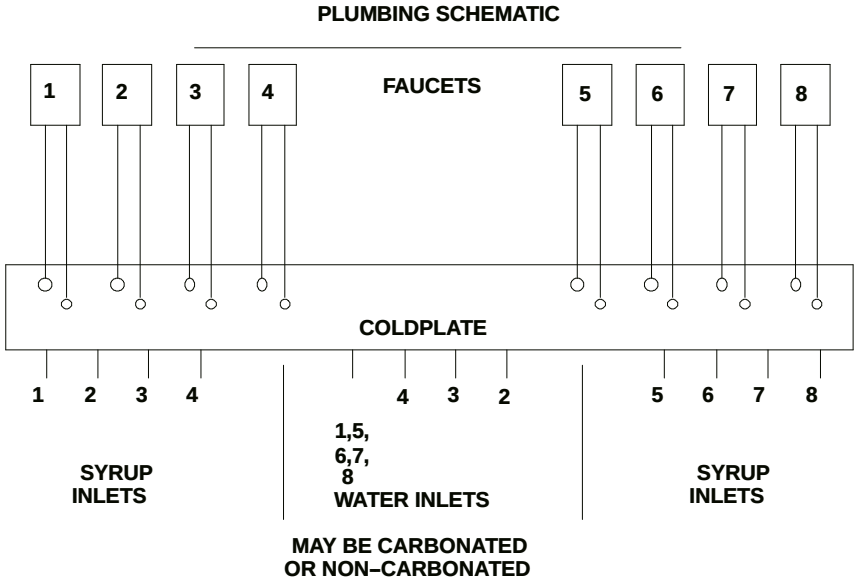


FIGURE 5. BEVERAGE SYSTEM SCHEMATIC



NOTE:

1. **TO SERVICE COLDPLATE INLET FITTINGS, SINK HAS TO BE REMOVED. TO REMOVE, DISCONNECT SINK DRAIN CONNECTIONS, THEN LIFT TWO (2) SIDE MOUNTING PINS AND PULL SINK FORWARD. REVERSE TO RECONNECT.**

2. **MAKE SURE ALL DRAIN CONNECTIONS ARE PROPERLY POSITIONED FOR DRAINING AFTER SERVICE, BEFORE PANELS ARE INSTALLED**

FIGURE 6. PLUMBING SCHEMATIC

START-UP AND OPERATING INSTRUCTIONS

Fill the hopper with ice and replace the lid. Allow 10 to 15 minutes for the cold plate to cool down. Repeat this procedure whenever the dispenser has been standing overnight or other long periods without ice use. Start up the beverage system and adjust faucets to the proper brix. Contact your local syrup distributor for complete information on the beverage system.

To dispense ice, hold cup under ice chute and press the appropriate size button on the ice portion control located above the ice chute. An extra ice portion may be obtained by pressing the increase key (▲) before pressing the button.

For beverage dispensing, place a cup on the cup rest against the faucet lever of the desired flavor. Beverage will be dispensed automatically filling the cup and shutting off. A delay feature is provided in the faucet controller to "top-off" the drink after shut off.

CAUTION: Use caution to avoid spilling ice when filling dispenser. Clean up immediately any spilled ice from filling or operating the unit. To prevent contamination of ice, the lid must be installed at the unit at all times.

ICE PORTIONING SYSTEM OPERATION

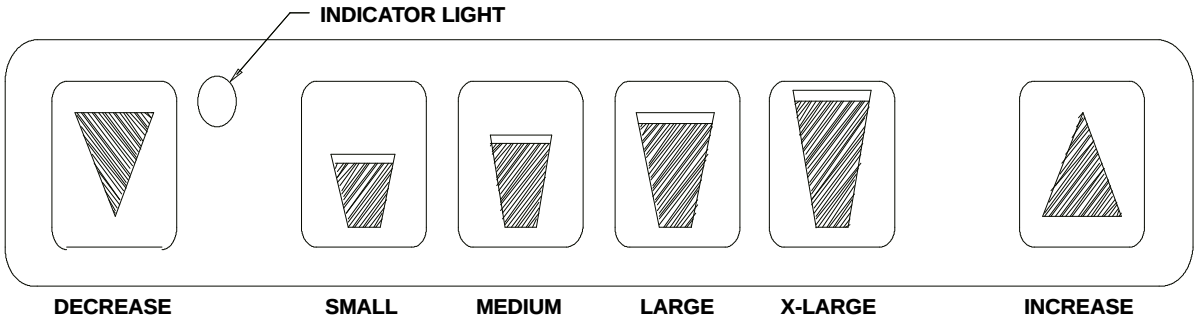


FIGURE 7. CUP SIZE LABEL

The ice portioning system consists of three main components:

1. Ice Portion Control
2. Ice Gate Mechanism
3. Solenoid Operated Air Valve

When a size button on the ice portion control is pressed, the control supplies a voltage to the air valve for a brief period of time. The air cylinder attached to the ice gate will then open the ice gate for a short time allowing ice to be dispensed from the ice chute.

The ice portion control has five modes to allow adjustment of the ice portions and for normal operation. They are as follows: (Refer to Figure 7)

MODE	INDICATOR STATUS
Normal operation	Green
Cleaning mode	Red/Amber flashing
Normal ice portion adjustment	Amber
Extra ice portion adjustment	Red
Agitation refill time adjustment	Amber flashing

The control will return to Normal Operation Mode (green indicator) automatically if a button has not been operated for a period of one minute whenever one of the three adjustment modes have been accessed.

NORMAL OPERATION

To dispense ice, hold a cup directly under the ice chute, then press the appropriate size button on the ice portion control. To obtain a full cup of ice, press the increase button followed by the appropriate size button. The ice portion control will not dispense ice and will display a flashing green indicator light if sufficient ice is not available in the ice chute to dispense the selected size. The indicator light will return to solid green and ice dispensing will resume after the ice chute has been filled.

The amount of ice dispensed for each size is changed in the Normal and Extra Ice Adjustment Modes. To access the adjustment modes, press the decrease and increase button at the same time. The control will advance to the next mode in the sequence as shown in the table on page 6 and the indicator light will change to identify which mode is currently active.

CLEAN MODE

Access this mode when cleaning the ice chute. Refer to Cleaning Instructions on pages 7 thru 9.

NORMAL ICE PORTION ADJUSTMENT

From the Normal Operation Mode (green indicator), press both the decrease and increase buttons at the same time twice. The amber indicator verifies that the normal portion adjustment mode has ben accessed.

To change the amount of ice dispensed, press and hold down the size button for the desired size to be changed. While holding the size button, press the decrease or increase button to decrease/increase the ice portion size. When the minimum ice portion adjustment has been reached, the indicator will flash at a slow rate; at the maximum adjustment, the indicator will flash at a fast rate. After releasing the size button, the indicator light will flash green for five seconds. During this time period a sample can be obtained to check the portion size by pressing the size key. The indicator light will return to amber (normal portion adjustment mode) after the sample is dispensed.

The indicator light will flash red after dispensing a sample, if an open circuit exists in the ice gate cylinder switch wiring to the ice portion control or if an ice gate binding condition occurred during the sample. The indicator light will display solid red briefly after a sample is dispensed if the ice gate cylinder switch was shorted.

To return to normal operation press the decrease and increase buttons at the same time, press twice.

AGITATION REFILL TIME ADJUSTMENT

To adjust the amount of ice chute refill agitation. begin by accessing the Extra Ice Portion Adjustment Mode (red Indicator). Next, press and hold for the decrease and increase buttons for three seconds until the indicator flashes amber. The indicator will flash up to four times, one flash corresponds to the minimum amount of refill agitation and four flashes corresponds to the maximum amount of refill agitation. Change the amount of refill agitation by pressing one of the four size buttons – the small button representing the minimum amount of refill agitation. Increase the amount of refill agitation if the ice chute does not refill properly after dispensing ice.

To return to Normal Operation Mode, press the decrease and increase buttons at the same time.

MANUAL ICE DISPENSING OPERATION

A pushbutton switch is provided on the upper front panel (see Figure 1) to manualy dispense ice. This system can be used in the event of a malfunction with the ice portion control or for dispensing ice in portions other than cup-size. Depress and hold the pushbutton until the desired amount of ice is dispensed.

If a problem with the Air/CO_2 ice gate system should occur, a manual air valve is located on the right side of the upper front panel. The function of this valve is to remove Air/CO_2 pressure on the ice gate should a gate malfunction occur. Move the valve toggle switch to the "manual" position (to the right) and push the gate back to its open position. Ice can now be dispensed by depressing the manual ice dispense. switch. When the problem with the Air/CO_2 system has been corrected, move the toggle switch left to the "auto" position to restore the unit to the ice portioning mode of operation.

CAUTION: The gate closes immediately when the toggle switch is moved to the auto position. Do not place fingers or foreign objects into the ice chute when operating the toggle switch.

EXTRA ICE PORTION ADJUSTMENT

The adjustment of Extra Ice Portion is accomplished in the same manner as ice portions, except the indicator light displays red. To access this mode press both the decrease and increase buttons simultaneously three times for the Normal Operation Mode (green indicator). The indicator will display red.

CLEANING INSTRUCTIONS

DISCONNECT POWER BEFORE CLEANING: Do not use metal scrapers, sharp objects or abrasives on the ice storage hopper and top cover as damage may result. Do not use solvents or other cleaning agents, as they may attack the plastic material.

Dispenser

1. Clean the ice storage hopper at lease once a month.
2. Remove, (unscrew) agitator retainer and lift off the agitator. Wash and rinse them thoroughly.
3. Wash down the inside of the hopper and top cover with a mild detergent solution and rinse thoroughly to remove all traces of detergent.
4. Replace the agitator and agitator retainer.
5. Sanitize the inside of the hopper and agitator with a solution of 1/2 ounce of household bleach in 1 gallon of water. (200PPM)
6. Clean and sanitize the ice chute as described below:
    A. Enter the Clean Mode of the ice portion control by pressing the decrease and increase button at the same time. The indicator light will alternately display red/amber.
    B. To empty the ice from the ice chute, press any of the size buttons. The ice gate will then open to allow the ice chute to empty. The ice gate will automatically close after the ice chute has been emptied.
    C. Remove the 4 thumbscrews attaching the upper service panel and remove the panel.
    D. Remove the 2 thumbscrews attaching the ice chute strap and remove the strap.
    E. Remove the 4 thumbscrews that secure the ice tube to the ice hopper. Remove the ice chute and gate cover. Power to the ice portion control and beverage valves will be interrupted while the ice chute is removed.
    F. Wash ice chute, gate slide and gate cover in detergent soap solution. Then rinse thoroughly with plain water. Sanitize as described in step 5.
    G. Replace components removed for cleaning in reverse order of removal.
    H. Portion control will automatically return to Normal operating mode (green indicator) after the ice chute is replaced.

COLD PLATE

1. Carefully remove screws holding beverage faucet panel and bring forward.
2. Slide the cold plate cover back. (Remove shipping tape and discard).
3. Remove any debris from the drain trough and spring. Check that drain holes are not clogged.
4. Wash down the inside of the cold plate, tray, and cover with a mild detergent solution and rinse. A small, long-handled brush will be found helpful in reaching the corners.
5. Slide the cover forward, taking care that it is securely positioned on the cold plate.

6. Replace beverage faucet panel.

BEVERAGE SYSTEM CLEANING AND SANITIZING

1. Prepare the following cleaning, rinsing and sanitizing using a clean, empty figal (5 gallon syrup tank) for each solution.

   CLEANING TANK – Fill with a solution of 1/2 ounce of a mild liquid detergent (for example, ivory liquid) to 1 gallon of warm (120°) potable water.

   RINSING TANK – Fill with warm (120°F) potable water.

   SANITIZING TANK – Fill with a chlorine sanitizing solution in the strength of 1/2 ounce of household bleach (sodium hypochlorite) to 1 gallon of cold (ambient) potable water to obtain a solution strength of 200 PPM.

NOTE: Repeat the following procedure on each of the unit's syrup product lines and beverage faucets.

2. Using a suitable pail or bucket, fill one with a detergent solution and a second container with a sanitizing solution is the strengths as described in step 1.

   A. Remove the syrup line quick disconnect fitting from the product tank and submerge in the detergent solution. Clean with a nylon bristle brush (do not use a wire brush). Rinse with clean potable water.

   B. Wearing sanitary gloves, next submerge the quick disconnect fitting in the sanitizing container for 15 minutes. Remove and air dry.

3. Hook-up the sanitized product line fitting (step 2) to the cleaning tank. Hook-up a gas disconnect fitting to the tank and pressurize with 60 to 80 psig CO^2. Energize the beverage faucet continuously for 1 minute to remove all air bubbles. Continue to operate the faucet until liquid dispensed is free of any syrup. Cycle the faucet for 15 seconds on, off and then immediately on again. Repeat this procedure for 15 cycles. Then energize the faucet to remain flowing for 3 minutes.

4. Hook-up the rinsing tank and pressurize with 60 to 80 psig CO^2. Flush the cleaning solution from the product line by cycling the faucet as described in step 3 and then energize the faucet to flow continuously for 3 minutes.

5. Hook-up the sanitizing tank and pressurize with 60 to 80 psig CO^2. Flow the sanitizing solution through the beverage faucet by cycling the faucet as described in step 3. Next energize the faucet continuously to flush at least 2 cups of the sanitizing solution through the system. Finally deenergize the faucet and allow the sanitizer to remain pressurized in the line for 20 minutes.

6. Wearing sanitary gloves, remove the faucet nozzle and diffuser. Repeat the cleaning and sanitizing procedures as described in step 2, then reassemble to the faucet.

7. Disconnect the sanitizing tank. Hook-up the product tank to the unit and to the CO^2 system. Energize the faucet to flush the sanitizing solution from the syrup line and the faucet. Continue flow on the faucet until only syrup is dispensed.

MAINTENANCE

The following dispenser maintenance should be performed at the intervals indicated below.

DAILY (or as required)

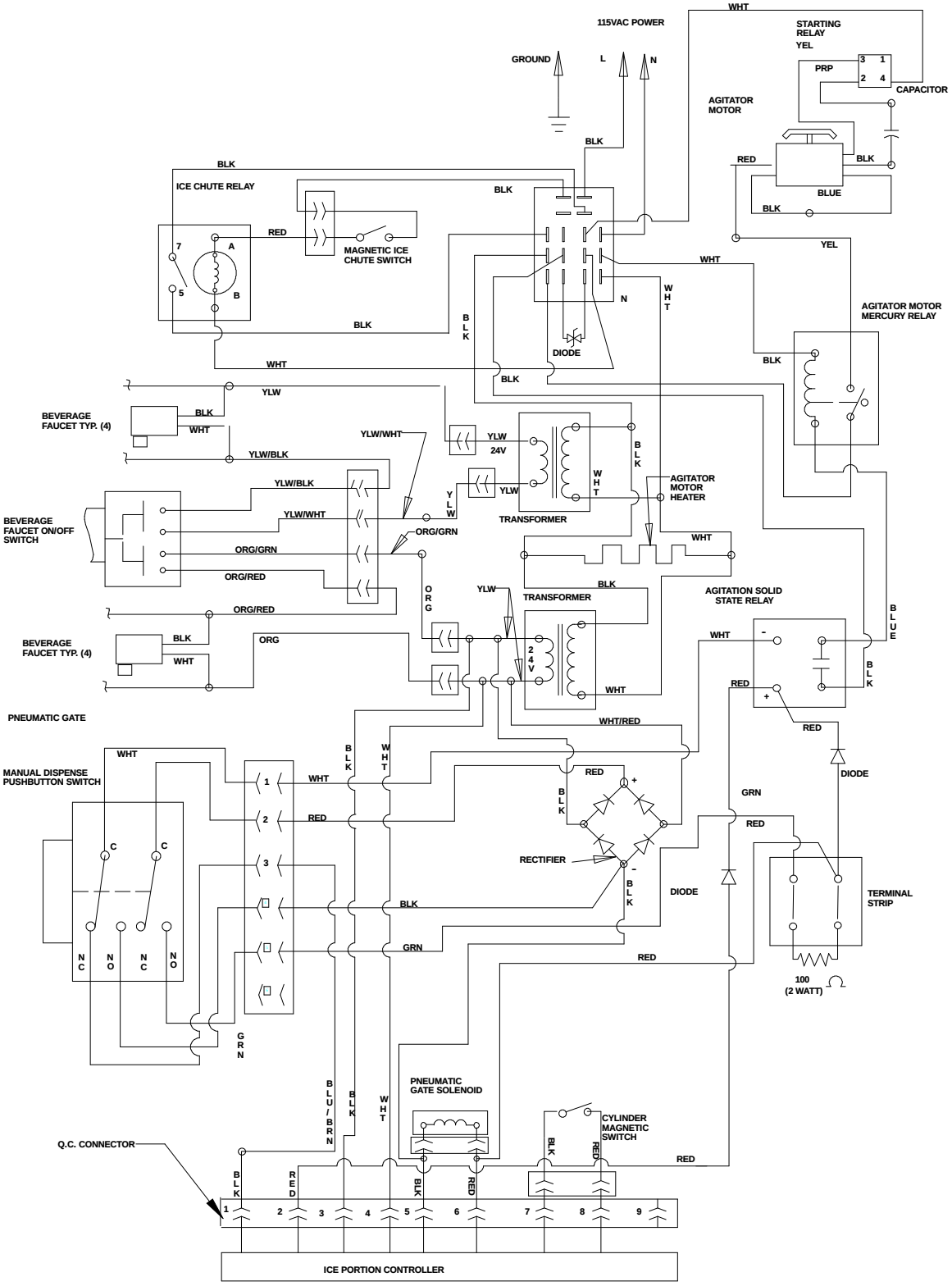
Remove foreign material from vending area sink to prevent drain blockage.

WEEKLY (or as required)

Clean vending area. Check for proper water drainage from the vending area sink.

MONTHLY

Clean and sanitize the hopper interior (see cleaning instructions).



SERVICE INFORMATION

DANGER!
ELECTRIC SHOCK HAZARD.
DISCONNECT POWER BEFORE SERVICING UNIT.

FIGURE 8. WIRING DIAGRAM

TROUBLESHOOTING

IMPORTANT: Only qualified personnel should service internal components or electrical wiring.

WARNING: If repairs are to be made to a product system, remove quick disconnects from the applicable product tank, then relieve the system pressure before proceeding. If repairs are to be made to the CO_2 system, stop dispensing, shut off the CO_2 supply, then relieve the system pressure before proceeding. If repairs are to be made to the refrigeration system, make sure electrical power is disconnected from the unit.

Trouble	Probable Cause	Remedy
NOTE:	**should your unit fail to operate properly, check that there is power to the unit and that the hopper contains ice. If the unit does not dispense, check the following chart under the appropriate symptoms(s) to aid in locating the defect.**	
BLOWN FUSE OR CIRCUIT BREAKER.	A. Short circuit in wiring (115V circuit).	A. Replace defective wiring.
	B. Defective agitator motor.	B. Replace agitator motor.
SLUSHY ICE. WATER IN HOPPER	A. Blocked drain.	A. Open–up/flush out drain.
	B. Unit not level.	B. Level unit.
	C. Poor ice quality due to water quality or ice maker problems.	C. Install water filter system. For Icemaker problems, consult icemaker manual.
	D. Improper use of flaked ice.	D. Replaced flaked ice with "cube style ice (see page2, Unit Description).
BEVERAGES DO NOT DISPENSE.	A. No 24 volt power to faucets.	A. Check that beverage switch is "on". Check 24V transformers.
	B. No CO_2 pressure.	B. Check CO_2 regulator. Check CO_2 tank pressure.
BEVERAGES TOO SWEET.	A. Carbonator not working.	A. Check carbonator.
	B. No CO_2 pressure in carbonator.	B. Check CO_2 regulator. Check CO_2 tank pressure.
	C. Faucet brix requires adjusting.	C. Brix Faucet.
BEVERAGES NOT SWEET ENOUGH.	A. Empty syrup tank.	A. Refill syrup tank.
	B. Faucet Brix requires adjusting.	B. Brix Faucet.
BEVERAGES NOT COLD (UNITS WITH BUILD-IN COLD PLATE).	A. Unit standing with no ice in hopper - no ice in cold plate cabinet.	A. Refill hopper with ice.
NOTE: Contact your local syrup or beverage equipment distributor for additional information and trouble shooting of beverage system.		

Trouble	Probable Cause	Remedy
NO ICE DISPENSED FROM ICE PORTION CONTROLLER	A. Insufficient ice supply in ice bin.	A. Replenish ice supply as instructed.
	B. Ice in ice bin bridged (stuck together).	B. Gently tap on ice to break it loose.
	C. No electrical power to dispenser.	C. Plug in dispenser power cord, or check fuse or circuit breaker.
	D. Insufficient or no Air/CO_2 supply to dispenser.	D. Restore CO_2 supply to dispenser.
	E. Inoperative ice agitator motor.	E. Replace ice agitator motor.
	F. Inoperative gate cylinder.	F. Replace gate cylinder.
	G. Inoperative gate solenoid.	G. Replace gate solenoid.
	H. Inoperative ice portion controller.	H. Replace ice portion controller.
	I. Defective motor capacitor.	I. Replace capacitor.
	J. Ice gate not aligned to ice chute.	J. Check alignment of ice gate to slot in ice chute.
	K. Agitate relay wiring incorrect.	K. Red wire should be connected to "+" terminal of relay coil.
NO ICE DISPENSED FROM MANUAL ICE DISPENSE PUSHBUTTON SWITCH	A. 24VAC transformer defective.	A. Replace transformer.
	B. Defective rectifier.	B. Replace rectifier.
	C. Incorrect wiring or loose terminal / defective wire.	C. Check wiring.
	D. Ice gate not aligned to ice chute.	D. Check alignment of ice gate to slot in ice chute.
	E. Defective air cylinder.	E. Replace air cylinder
ICE DISPENSING DURING AUTOMATIC AGITATION	A. Manual air valve toggle switch in "manual" position.	A. Move toggle switch to "auto" position.
	B. No air/CO_2 supply to dispenser.	B. Restore air/CO_2 pressure to unit.
	C. Defective manual ice dispense pushbutton switch.	C. Replace switch.

Part # Corrections/Update Document

Unit Type/Model #	Manual #
ICE/BEVERAGE DISPENSER MODEL DB275-BCP OPERATOR'S MANUAL	620906904
Revision 2 6/27/06	

Page	Item	Old Part	Description	New Part	Description	Agent	Date	Notes
14	2	52154	Ice Bin Cover, Gray	52154-1	Bin Lid Kit	JLS	01/27/03	
14	6	n/a		629081401	Touch Panel Overlay	JLS	01/27/03	Overlay for Ice Portion Module
15 18	4 13	32939	Motor	08049	Motor Kit	JLS	01/27/03	Includes motor, motor relay, start capacitor and hardware
16	20			620701201 70888	Ice Gate Air Cylinder Ice Gate Air Cylinder	SRV	6/27/06	Has a .250" diameter rod Has a .188" diameter rod
18	4	28378	Motor Plate Bracket	28378R	Motor Plate Bracket	JLS	01/27/03	
n/a	n/a			32977	Keylock Assy W/Keys			
n/a	n/a			70739	Key	JLS	01/27/03	Key is marked D001
n/a	n/a			30995	Power Cord			
n/a	n/a			28708	Lid & Straw Holder			
n/a	n/a			29328	"Z" Style Lower Splash Panel			29.43x10.468
n/a	n/a			08052	Splash Guard Kit	JLS	01/27/03	Includes two clear side guards
n/a	n/a			33160R	Start Capacitor			
n/a	n/a			33162	Motor Start Relay			
n/a	n/a			70478R	Push On Clips	JLS	01/27/03	For drip tray
n/a	n/a			28004	Drip Tray Extension	JLS	01/27/03	30x7 stainless steel

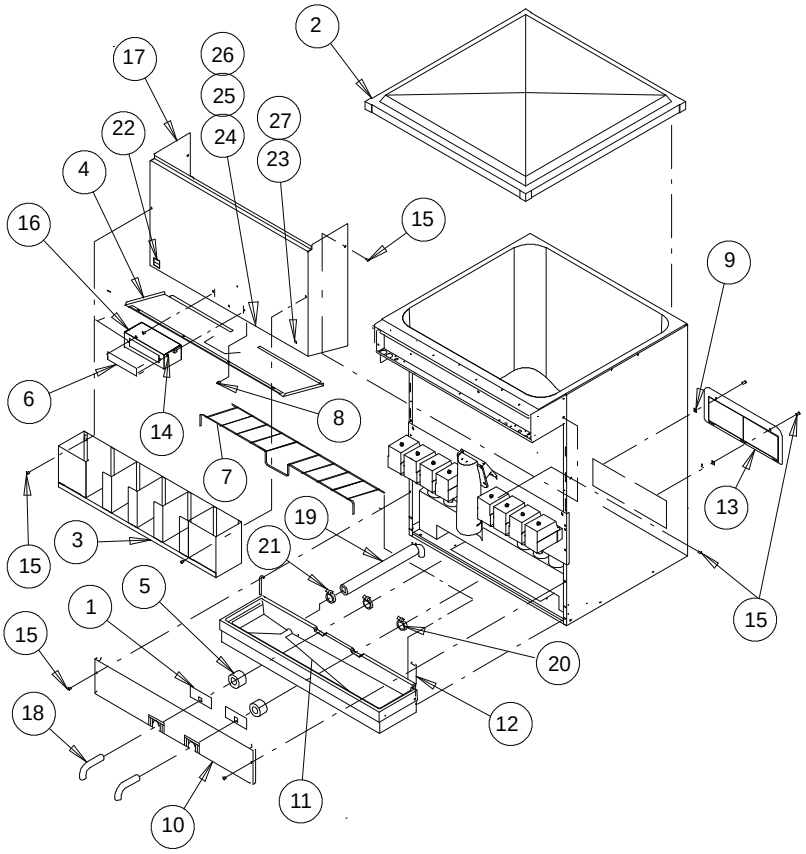


FIGURE 9. ICE/SOFT DRINK POST-MIX DISPENSER EXPLODED VIEW AND PARTS LIST

Index No.	Part No.	Description	Quantity
1	620504201	Gasket, Cold Plate Drain	2
2	52154	Ice Bin Cover, Gray	1
3	28708	Cup Lid Holder	1
4	28617	Service Panel	1
5	52201	Insulation, Cold Plate Drain	2
6	32839	Module Ice Portion Control	1
7	70986	Cup Rest	1
8	70188	Thumbscrew, Service Panel	4
9	70055	Nut Clip	2
10	620025701	Splash Panel	1
11	52216	Drip Tray	1
12	10145	Mounting Pin, Drip Tray	2
13	51455	Rear, Panel	1
14	70075	Nut	5
15	70171	Screw, Phil Truss Hd, No. 8-32 By 3/8-In. Long	8
16	27906R	Extension, Controller Mounting	1
17	620025704	Panel, Upper Front	1
18	52837	Tube, Cold Plate Drain	2
19	51740	Drain Assembly	1
20	70339	Hose Clamp	2
21	52842	Hose Clamp	1
22	31934	Beverage Faucet On/Off Switch	1
23	620305408	Manual Ice Dispense Push Button Switch	1
24	620701203	Manual Air Valve Toggl Switch	1
25*	70833	Fitting, Air Valve I/8 Barb x 1/8 MPT.	2
26*	51955	Air line tubing 1/8 ID x 1/16 WALL	18”
27*	70299	Screw, Slotted Truss Hd, No. 6-32	2

NOTE: *Not Shown

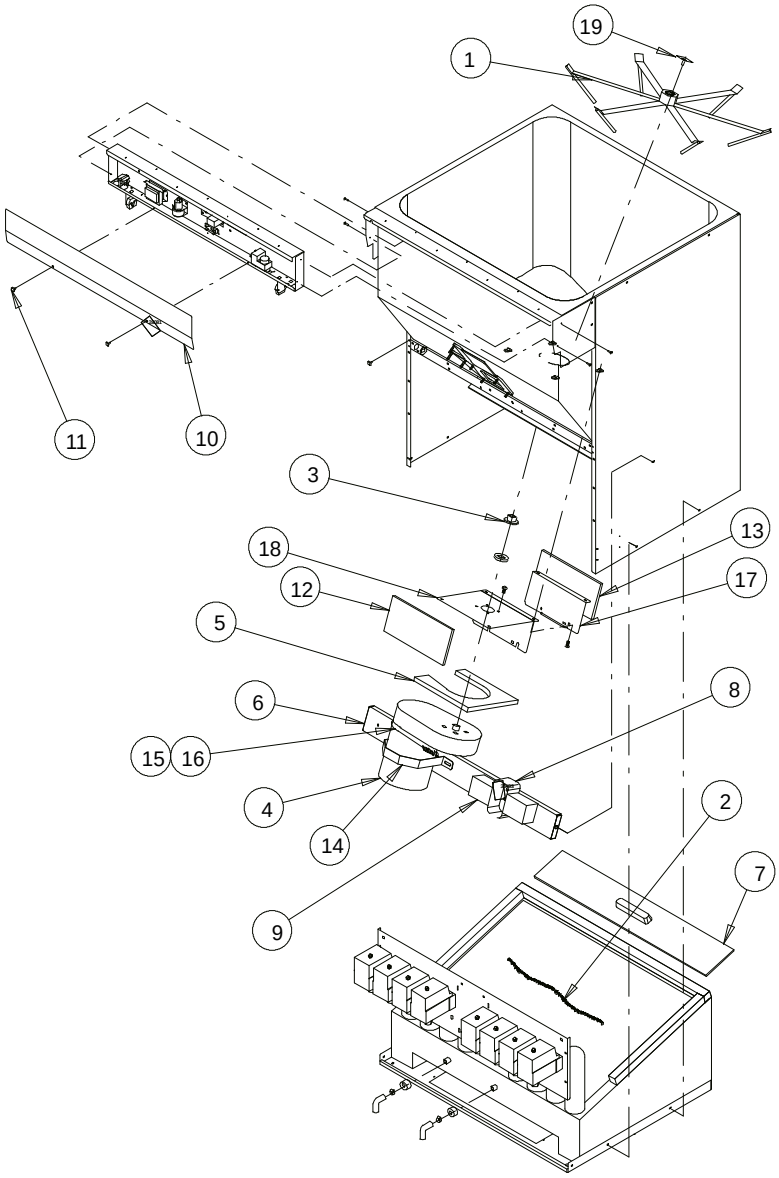


FIGURE 10. CABINET/ICE BIN ASSEMBLY EXPLODED VIEW AND PART LIST

Index No.	Part No.	Description	Quantity
1	28075	Ice Agitator	1
2	70928	Drain Spring	1
3	51101	Motor Seal	1
4	32939	Motor, 120 VAC	1
5	52777	Motor Insulation	1
6	28117	Motor Support	1
7	52162	Cover, Cold Plate	1
8	30439	Junction Box	1
9	32682	Transformer Assembly (24 VAC)	2
10	28081	Cover, Electric Box	1
11	70215	Screw, #8 Self-Tapping	2
12	52778	Insulation, Motor Plate	1
13*	52779	Insulation, Motor Plate	1
14	28210	Bracket, Motor	1
15	30794	Heater, 120 VAC	1
16	70341	Spring	2
17	28377	Bracket, Motor Plate (Black)	1
18	28378	Bracket, Motor Plate	1
19	15087	Agitator, Retainer	1

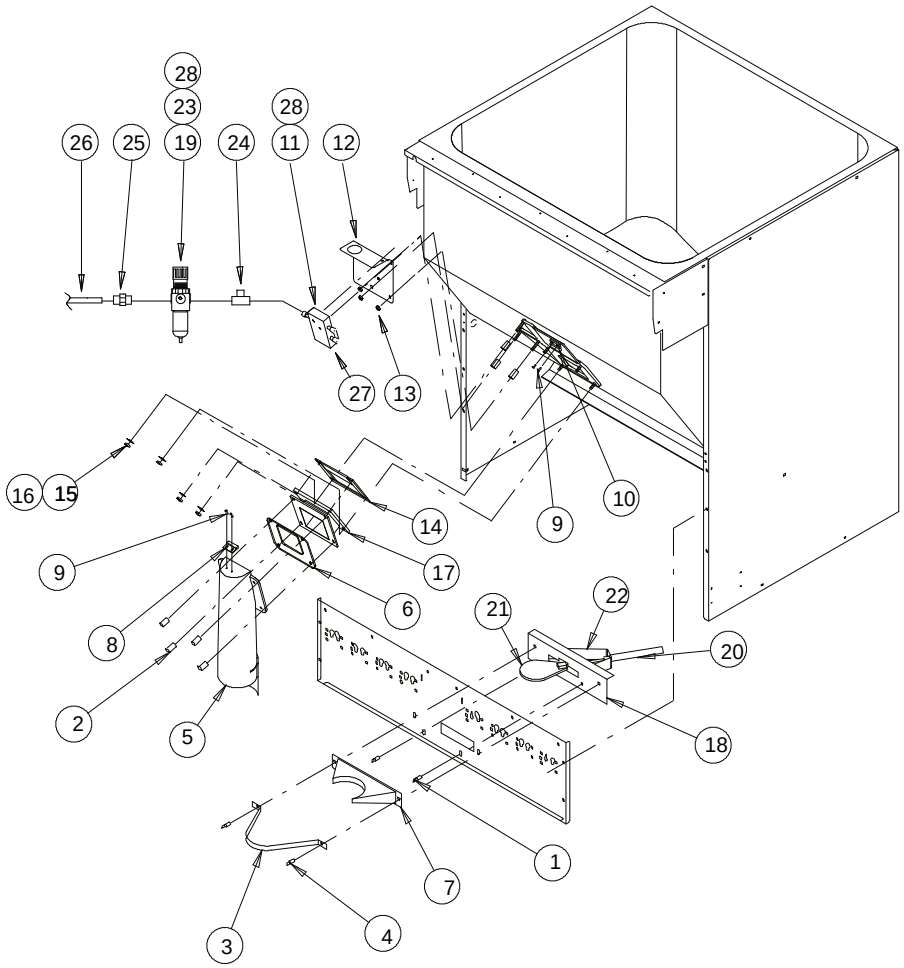


FIGURE 11. ICE CHUTE ASSEMBLY EXPLODED VIEW AND PARTS LIST

Item No.	Part No.	Description	Quantity
1	70906	Screw, #8-32 x 1/2 Nylock	2
2	70173	Thumbscrews, Ice Chute	4
3	28417	Retainer, Ice Chute	1
4	70170	Thumbscrew, #8-32 x 1/2	2
5	52139	Ice Chute	1
6	52179	Gasket, Ice Chute	1
7	52236	Cover, Ice Gate	1
8	31981	Activator Magnet	1
9	70122	Screw, #4 x 3/8 Type A	4
10	32953	Switch, Ice Chute Interlock	1
11	70828	Air Valve Solenoid Assembly	1
12	620025615	Bracket Air Valve Regulator Mounting	1
13	70017	Nut, #10-32 Locking	3
14	51856	Gasket, Conduit	1
15	70016	Nut, #10-32	4
16	70056	Washer, Flat, #10	4
17	52816	Ice Conduit Assembly	1
18	620025601	Ice Gate Assembly	1
19	620701204	Air/CO_2 Regulator	1
20	620701201	Ice Gate Air Cylinder	1
21	620025607	Ice Gate	1
22	620701202	Hex Jam Nut 1/4-28 Stn. Stl.	1
23	620701205	Pressure Gauge	1
24	620701207	Fitting, 1/8 NPT	1
25	70663	Fitting 1/4 Barb x 1/8 MPT	1
26	50299	Tubing Air/CO_2 Line	36 In.
27	70833	Fitting, 1/8 Barb x 1/8 MPT	2
28*	50822	Plastic Cable Tie	2

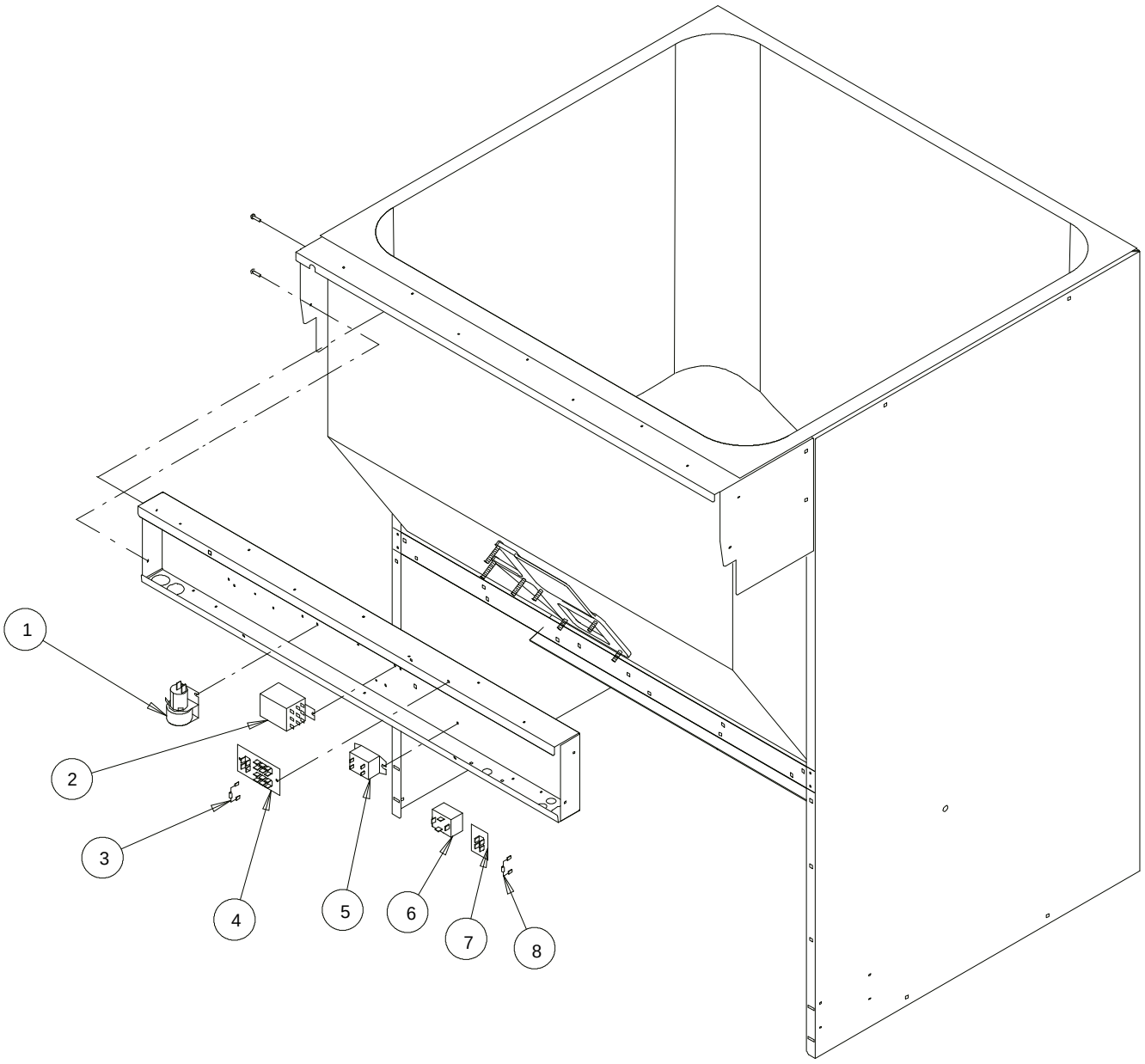


FIGURE 12. ELECTRICAL CONTROL BOX ASSEMBLY – EXPLODED VIEW AND PARTS LIST

Item No.	Part No	Name	Quantity
1	31375	Relay, Agitator Motor	1
2	31206	Relay, Ice chute Interlock	1
3	32714	Diode Assembly	1
4	31107	Terminal Board	1
5	32503	Relay, Solid State	1
	30995*	Power Cord	1
	32956*	Cable, Ice Chute Interlock	1
	620305405*	Harness, Ice Portion Control	1
6	32958	Rectifier	1
7	32244	Terminal Strip	1
8	620305406	Resistor	1
	620305401*	Harness, Manual Ice Dispense	1
	620305403*	Harness, Rectifier	1
	620305402*	Harness, Pneumatic Gate	1
	31237*	Harness, Agitator Motor	1

*** Items Not Shown**

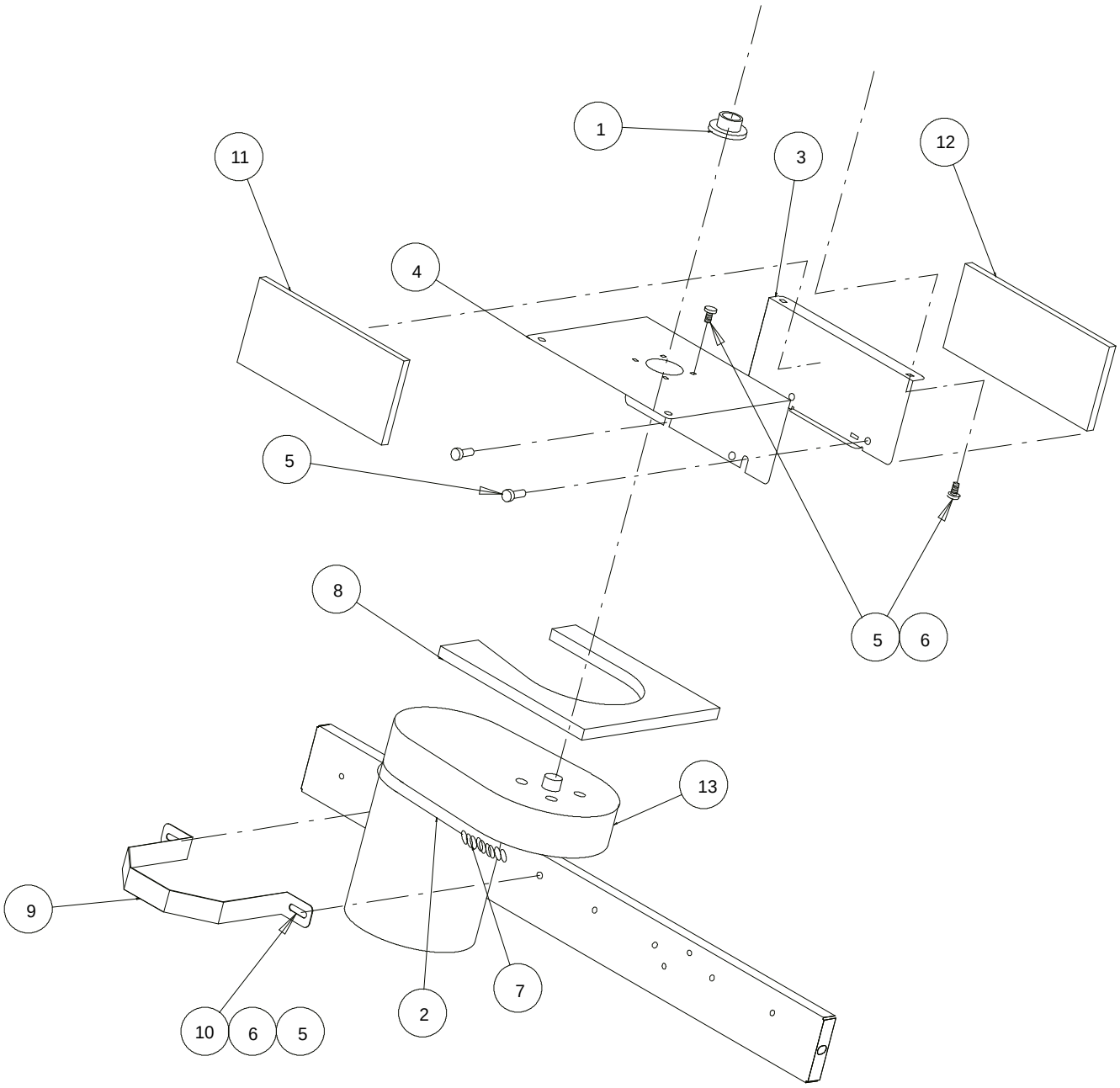


FIGURE 13. MOTOR ASSEMBLY DETAIL – EXPLODED VIEW AND PARTS LIST

Item No.	Part No.	Name
1	51101	Motor Shaft Seal
2	30794	Agitator Motor Heater
3	28377	Bracket, Back, Motor Plate
4	28378	Bracket, Motor Plate
5	70250	1/4-20 x 1/2 Truss Hd Phl MS Screw
6	70048	1/4 Int tooth Lw Plated
7	70341	Spring
8	52777	Insulation, Motor
9	28210	Bracket, Motor
10	70061	5/16 ID x 3/4 OD x 1/16 Washer
11	52778	Motor Plate Insulation, 3/8 Thick
12	52779	Motor Plate Insulation, 3/4 Thick
13	32939	Agitator Motor

WARRANTY

IMI Cornelius Inc. warrants that all equipment and parts are free from defects in material and workmanship under normal use and service. For a copy of the warranty applicable to your Cornelius, Remcor or Wilshire product, in your country, please write, fax or telephone the IMI Cornelius office nearest you. Please provide the equipment model number, serial number and the date of purchase.

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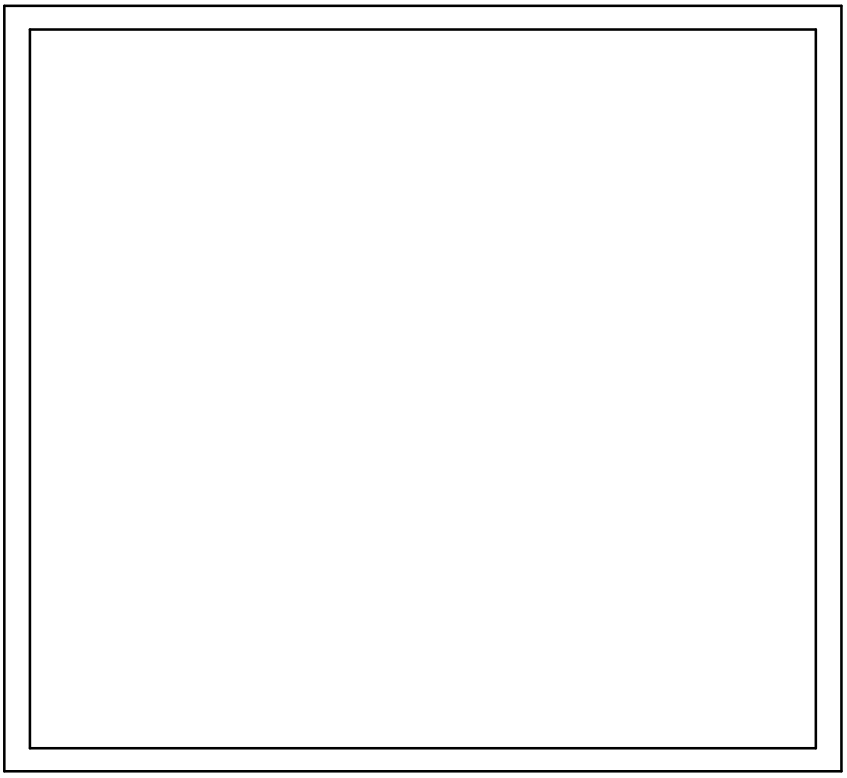

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